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(54) Title: METHOD OF PREPARING A HEAT-TREATED PRODUCT

(57) Abstract: The formation of acrylamide during heat treatment in the production of a food product is reduced by treating the raw material with an enzyme before the heat treatment. The enzyme is capable of reacting on asparagine or glutamine (optionally substituted) as a substrate or is a laccase or a peroxidase.

#### METHOD OF PREPARING A HEAT-TREATED PRODUCT

#### FIELD OF THE INVENTION

The present invention relates to a method of preparing a heat-treated product with a low water content from raw material comprising carbohydrate, protein and water. It also relates to an asparaginase for use in the method

#### **BACKGROUND OF THE INVENTION**

E. Tabeke et al. (*J. Agric. Food Chem.*, 2002, *50*, 4998-5006) reported that acrylamide is formed during heating of starch-rich foods to high temperatures. The acrylamide formation has been ascribed to the Maillard reaction (D.S. Mottram et al., R.H. Stadtler et al., *Nature*, 10 419, 3 October 2002, 448-449).

WO 00/56762 discloses expressed sequence tags (EST) from A. oryzae.

Kim,K.-W.; Kamerud,J.Q.; Livingston,D.M.; Roon,R.J., (1988) Asparaginase II of Saccharomyces cerevisiae. Characterization of the ASP3 gene. J. Biol. Chem. 263:11948, discloses the peptide sequence of an extra-cellular asparaginase

#### 15 **SUMMARY OF THE INVENTION**

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According to the invention, the formation of acrylamide during heat treatment of raw material comprising carbohydrate, protein and water is reduced by treating the raw material with an enzyme before the heat treatment. Accordingly, the invention provides a method of preparing a heat-treated product, comprising the sequential steps of:

- a) providing a raw material which comprises carbohydrate, protein and water
- b) treating the raw material with an enzyme, and
- c) heat treating to reach a final water content below 35 % by weight.

The enzyme is capable of reacting on asparagine or glutamine (optionally substituted) as a substrate or is a laccase or a peroxidase.

The invention also provides an asparaginase for use in the process and a polynucleotide encoding the asparaginase.

#### **DETAILED DESCRIPTION OF THE INVENTION**

#### Raw material and enzyme treatment

The raw material comprises carbohydrate, protein and water, typically in amounts of 10-90 % or 20-50 % carbohydrate of the total weight. The carbohydrate may consist mainly of starch, and it may include reducing sugars such as glucose, e.g. added as glucose syrup,

honey or dry dextrose. The protein may include free amino acids such as asparagine and glutamine (optionally substituted).

The raw material may include tubers, potatoes, grains, oats, barley, corn (maize), wheat, nuts, fruits, dried fruit, bananas, sesame, rye and/or rice.

The raw material may be in the form of a dough comprising finely divided ingredients (e.g. flour) with water. The enzyme treatment may be done by mixing (kneading) the enzyme into the dough and optionally holding to let the enzyme act. The enzyme may be added in the form of an aqueous solution, a powder, a granulate or agglomerated powder. The dough may be formed into desired shapes, e.g. by sheeting, cutting and/or extrusion.

The raw material may also be in the form of intact vegetable pieces, e.g. slices or other pieces of potato, fruit or bananas, whole nuts, whole grains etc. The enzyme treatment may comprise immersing the vegetable pieces in an aqueous enzyme solution and optionally applying vacuum infusion. The intact pieces may optionally be blanched by immersion in hot water, e.g. at 70-100°C, either before or after the enzyme treatment.

The raw material may be grain intended for malting, e.g. malting barley or wheat. The enzyme treatment of the grain may be done before, during or after the malting (germination).

The raw material before heat treatment typically has a water content of 10-90 % by weight and is typically weakly acidic, e.g. having a pH of 5-7.

#### **Heat treatment**

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The process of the invention involves a heat treatment at high temperature to reach a final water content (moisture content) in the product below 35 % by weight, typically 1-20 %, 1-10 % or 2-5 %. During the heat treatment, the temperature at the surface of the product may reach 110-220°C, e.g. 110-170°C or 120-160°C.

The heat treatment may involve, frying, particularly deep frying in tri- and/or di-25 glycerides (animal or vegetable oil or fat, optionally hydrogenated), e.g. at temperatures of 150-180°C. The heat treatment may also involve baking in hot air, e.g. at 160-310°C or 200-250°C for 2-10 minutes, or hot-plate heating. Further, the heat treatment may involve kilning of green malt.

#### **Heat-treated product**

The process of the invention may be used to produce a heat-treated product with low water content from raw material containing carbohydrate and protein, typically starchy food products fried or baked at high temperatures. The heat-treated product may be consumed directly as an edible product or may be used as an ingredient for further processing to prepare an edible or potable product.

Examples of products to be consumed directly are potato products, potato chips (crisps), French fries, hash browns, roast potatoes, breakfast cereals, crisp bread, muesli, biscuits, crackers, snack products, tortilla chips, roasted nuts, rice crackers (Japanese "senbei"), wafers, waffles, hot cakes, and pancakes.

Malt (e.g. caramelized malt or so-called chocolate malt) is generally further processed by mashing and brewing to make beer.

# Enzyme capable of reacting with asparagine or glutamine (optionally substituted) as a substrate

The enzyme may be capable of reacting with asparagine or glutamine which is optionally glycosylated or substituted with a peptide at the alpha-amino and/or the carboxyl position. The enzyme may be an asparaginase, a glutaminase, an L-amino acid oxidase, a glycosylasparaginase, a glycoamidase or a peptidoglutaminase.

The glutaminase (EC 3.5.1.2) may be derived from *Escherichia coli*. The L-amino acid oxidase (EC 1.4.3.2) capable of reacting with asparagine or glutamine (optionally glycosylated) as a substrate may be derived from *Trichoderma harzianum* (WO 94/25574). The glycosylasparaginase (EC 3.5.1.26, aspartylglucosaminidase, N4-(N-acetyl-beta-glucosaminyl)-L-asparagine amidase) may be derived from *Flavobacterium meningosepticum*. The glycoamidase (peptide N-glycosidase, EC 3.5.1.52) may be derived from *Flavobacterium meningosepticum*. The peptidoglutaminase may be peptidoglutaminase I or II (EC 3.5.1.43, EC 3.5.1.44).

The enzyme is used in an amount which is effective to reduce the amount of acrylamide in the final product. The amount may be in the range 0.1-100 mg enzyme protein per kg dry matter, particularly 1-10 mg/kg. Asparaginase may be added in an amount of 10-100 units per kg dry matter where one unit will liberate 1 micromole of ammonia from L-asparagine per min at pH 8.6 at 37 °C

### 25 Asparaginase

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The asparaginase (EC 3.5.1.1) may be derived from *Saccharomyces cerevisiae*, *Candia utilis*, *Escherichia coli*, *Aspergillus oryzae*, *Aspergillus nidulans*, *Aspergillus fumigatus*, *Fusarium graminearum*, or *Penicillium citrinum*. It may have the amino acid sequence shown in SEQ ID NO: 2 (optionally truncated to residues 27-378, 30-378, 75-378 or 80-378), 4, 6, 8, 10, 12 or 13 or a sequence which is at least 90 % (particularly at least 95 %) identical to one of these. It may be produced by use of the genetic information in SEQ ID NO: 1, 3, 5, 7, 9 or 11, e.g., as described in an example.

Whitehead Institute, MIT Center for Genome Research, Fungal Genome Initiative has published *A nidulans* release 1 and *F. graminearum* release 1 on the Internet at <a href="http://www-35">http://www-35</a> genome.wi.mit.edu/ftp/distribution/annotation/ under the *Aspergillus* Sequencing Project and

the Fusarium graminearum Sequencing Project. Preliminary sequence data for Aspergillus fumigatus was published on The Institute for Genomic Research website at <a href="http://www-genome.wi.mit.edu/ftp/distribution/annotation/">http://www-genome.wi.mit.edu/ftp/distribution/annotation/</a>.

The inventors inserted the gene encoding the asparaginase from *A. oryzae* into *E. coli* and deposited the clone under the terms of the Budapest Treaty with the DSMZ - Deutsche Sammlung von Microorganismen und Zellkulturen GmbH, Mascheroder Weg 1b, D-38124 Braunschweig. The deposit number was DSM 15960, deposited on 6 October 2003.

#### Alignment and identity

The enzyme and the nucleotide sequence of the invention may have homologies to the disclosed sequences of at least 90 % or at least 95 %, e.g. at least 98 %.

For purposes of the present invention, alignments of sequences and calculation of identity scores were done using a Needleman-Wunsch alignment (i.e. global alignment), useful for both protein and DNA alignments. The default scoring matrices BLOSUM50 and the identity matrix are used for protein and DNA alignments respectively. The penalty for the first residue in a gap is -12 for proteins and -16 for DNA, while the penalty for additional residues in a gap is -2 for proteins and -4 for DNA. Alignment is from the FASTA package version v20u6 (W. R. Pearson and D. J. Lipman (1988), "Improved Tools for Biological Sequence Analysis", PNAS 85:2444-2448, and W. R. Pearson (1990) "Rapid and Sensitive Sequence Comparison with FASTP and FASTA", Methods in Enzymology, 183:63-98).

#### 20 Laccase or peroxidase

The laccase (EC 1.10.3.2) may be of plant or microbial origin, e.g. from bacteria or fungi (including filamentous fungi and yeasts). Examples include laccase from Aspergillus, Neurospora, e.g., N. crassa, Podospora, Botrytis, Collybia, Fomes, Lentinus, Pleurotus, Trametes, e.g., T. villosa and T. versicolor, Rhizoctonia, e.g., R. solani, Coprinus, e.g., C. cinereus, C. comatus, C. friesii, and C. plicatilis, Psathyrella, e.g., P. condelleana, Panaeolus, e.g., P. papilionaceus, Myceliophthora, e.g., M. thermophila, Schytalidium, e.g., S. thermophilum, Polyporus, e.g., P. pinsitus, Phlebia, e.g., P. radita, or Coriolus, e.g., C. hirsutus.

The peroxidase (EC 1.11.1.7) may be from plants (e.g. horseradish or soybean peroxidase) or microorganisms such as fungi or bacteria, e.g. *Coprinus*, in particular *Coprinus* cinereus f. microsporus (IFO 8371), or *Coprinus macrorhizus*, *Pseudomonas*, e.g. *P. fluorescens* (NRRL B-11), *Streptoverticillium*, e.g. *S. verticillium* ssp. *verticillium* (IFO 13864), *Streptomyces*, e.g. *S. thermoviolaceus* (CBS 278.66), *Streptomyces*, e.g. *S. viridosporus* (ATCC 39115), *S. badius* (ATCC 39117), *S. phaeochromogenes* (NRRL B-3559), *Pseudomonas*, e.g. *P. pyrrocinia* (ATCC 15958), *Fusarium*, e.g. *F. oxysporum* (DSM 2672) and *Bacillus*, e.g. *B. stearothermophilus* (ATCC 12978).

#### Oxidoreductase capable of reacting with a reducing sugar as a substrate

The method of the invention may comprise treating the raw material with an oxidoreductase capable of reacting with a reducing sugar as a substrate. The oxidoreductase may be an oxidase or dehydrogenase capable of reacting with a reducing sugar as a substrate such as 5 glucose and maltose.

The oxidase may be a glucose oxidase, a pyranose oxidase, a hexose oxidase, a galactose oxidase (EC 1.1.3.9) or a carbohydrate oxidase which has a higher activity on maltose than on glucose. The glucose oxidase (EC 1.1.3.4) may be derived from *Aspergillus niger* e.g. having the amino acid sequence described in US 5094951. The hexose oxidase (EC 1.1.3.5) may be derived from algal species such as *Iridophycus flaccidum*, *Chondrus crispus* and *Euthora cristata*. The pyranose oxidase may be derived from *Basidiomycete* fungi, *Peniophora gigantean*, *Aphyllophorales*, *Phanerochaete chrysosporium*, *Polyporus pinsitus*, *Bierkandera adusta* or *Phlebiopsis gigantean*. The carbohydrate oxidase which has a higher activity on maltose than on glucose may be derived from *Microdochium* or *Acremonium*, e.g. from *M. nivale* (US 6165761), *A. strictum*, *A. fusidioides* or *A. potronii*.

The dehydrogenase may be glucose dehydrogenase (EC 1.1.1.47, EC 1.1.99.10), galactose dehydrogenase (EC 1.1.1.48), D-aldohexose dehydrogenase (EC 1.1.1.118, EC 1.1.1.119), cellobiose dehydrogenase (EC 1.1.5.1, e.g. from *Humicola insolens*), fructose dehydrogenase (EC 1.1.99.11, EC 1.1.1.124, EC 1.1.99.11), aldehyde dehydrogenase (EC 1.2.1.3, EC 1.2.1.4, EC 1.2.1.5). Another example is glucose-fructose oxidoreductase (EC 1.1.99.28).

The oxidoreductase is used in an amount which is effective to reduce the amount of acrylamide in the final product. For glucose oxidase, the amount may be in the range 50-20,000 (e.g. 100-10,000 or 1,000-5,000) GODU/kg dry matter in the raw material. One GODU is the amount of enzyme which forms 1 µmol of hydrogen peroxide per minute at 30°C, pH 5.6 (acetate buffer) with glucose 16.2 g/l (90 mM) as substrate using 20 min. incubation time. For other enzymes, the dosage may be found similarly by analyzing with the appropriate substrate.

#### **EXAMPLES**

#### Media

30 DAP2C-1 11g MgSO<sub>4</sub>·7H₂O 1g KH₂PO₄ 2g Citric acid, monohydrate

30g maltodextrin

6g K<sub>3</sub>PO<sub>4</sub>·3H<sub>2</sub>O

0.5g yeast extract

0.5ml trace metals solution

1ml Pluronic PE 6100 (BASF, Ludwigshafen, Germany)

5 Components are blended in one liter distilled water and portioned out to flasks, adding 250 mg CaCO3 to each 150ml portion.

The medium is sterilized in an autoclave. After cooling the following is added to 1 liter of medium:

23 ml 50% w/v (NH<sub>4</sub>)<sub>2</sub>HPO<sub>4</sub>, filter sterilized

10 33 ml 20% lactic acid, filter sterilized

#### Trace metals solution

6.8g ZnCl<sub>2</sub>

2.5g CuSO<sub>4</sub>·5H<sub>2</sub>O

0.24g NiCl<sub>2</sub>·6H<sub>2</sub>O

15 13.9g FeSO<sub>4</sub>·7H<sub>2</sub>O

8.45g MnSO<sub>4</sub>·H<sub>2</sub>O

3g Citric acid, monohydrate

Components are blended in one liter distilled water.

#### Asparaginase activity assay

#### 20 Stock solutions

50 mM Tris buffer, pH 8.6

189mM L-Asparagine solution

1.5 M Trichloroacetic Acid (TCA)

Nessler's reagent, Aldrich Stock No. 34,514-8 (Sigma-Aldrich, St. Louis, Mo. USA)

25 Asparaginase, Sigma Stock No. A4887 (Sigma-Aldrich, St. Louis, Mo. USA)

#### Assay

#### Enzyme reaction:

500 micro-l buffer

100 micro-I L-asparagine solution

30 350 micro-l water

are mixed and equilibrated to 37 °C.

100 micro-I of enzyme solution is added and the reactions are incubated at 37 °C for 30 minutes.

The reactions are stopped by placing on ice and adding 50 micro-I of 1.5M TCA.

The samples are mixed and centrifuged for 2 minutes at 20,000 g

#### Measurement of free ammonium:

50 micro-I of the enzyme reaction is mixed with 100 micro-I of water and 50 micro-I of Nessler's reagent. The reaction is mixed and absorbance at 436nm is measured after 1 min-5 ute.

#### Standard:

The asparaginase stock (Sigma A4887) is diluted 0.2, 0.5, 1, 1.5, 2, and 2.5 U/ml.

# Example 1: Expression of an asparaginase from Aspergillus oryzae in Aspergillus oryzae

Libraries of cDNA of mRNA from *Aspergillus oryzae* were generated, sequenced and stored in a computer database as described in WO 00/56762.

The peptide sequence of asparaginase II from *Saccharomyces cerevisiae* (Kim,K.-W.; Kamerud,J.Q.; Livingston,D.M.; Roon,R.J., (1988) Asparaginase II of Saccharomyces cerevisiae. Characterization of the ASP3 gene. J. Biol. Chem. 263:11948), was compared to translations of the *Aspergillus oryzae* partial cDNA sequences using the TFASTXY program, version 3.2t07 (Pearson et al, Genomics (1997) 46:24-36). One translated *A. oryzae* sequence was identified as having 52% identity to yeast asparaginase II through a 165 amino acid overlap. The complete sequence of the cDNA insert of the corresponding clone (deposited as DSM 15960) was determined and is presented as SEQ ID NO: 1, and the peptide translated from this sequence, AoASP, is presented as SEQ ID NO: 2. This sequence was used to design primers for PCR amplification of the AoASP encoding-gene from DSM 15960, with appropriate restriction sites added to the primer ends to facilitate sub-cloning of the PCR product (primers AoASP7 and AoASP8, SEQ ID NOS: 14 and 15). PCR amplification was performed using Extensor Hi-Fidelity PCR Master Mix (ABgene, Surrey, U.K.) following the manufacturer's instructions and using an annealing temperature of 55°C for the first 5 cycles and 65°C for an additional 30 cycles and an extension time of 1.5 minutes.

The PCR fragment was restricted with *BamHI* and *HindIII* and cloned into the *Aspergillus* expression vector pMStr57 using standard techniques. The expression vector pMStr57 contains the same elements as pCaHj483 (WO 98/00529), with minor modifications made to the *Aspergillus* NA2 promoter as described for the vector pMT2188 in WO 01/12794, and has sequences for selection and propogation in *E. coli*, and selection and expression in *Aspergillus*. Specifically, selection in *Aspergillus* is facilitated by the *amd*S gene of *Aspergillus* nidulans, which allows the use of acetamide as a sole nitrogen source. Expression in *Aspergillus* is mediated by a modified neutral amylase II (NA2) promoter from *Aspergillus* niger which is fused to the 5' leader sequence of the triose phosphate isomerase (tpi) encoding-gene from

Aspergillus nidulans, and the terminator from the amyloglucosidase-encoding gene from Aspergillus niger. The asparaginase-encoding gene of the resulting Aspergillus expression construct, pMStr90, was sequenced and the sequence agreed completely with that determined previously for the insert of DSM 15960

The Aspergillus oryzae strain BECh2 (WO 00/39322) was transformed with pMStr90 using standard techniques (Christensen, T. et al., (1988), Biotechnology 6, 1419-1422). Transformants were cultured in DAP2C-1 medium shaken at 200 RPM at 30°C and expression of AoASP was monitored by SDS-PAGE and by measuring enzyme activity.

#### **Example 2: Purification of Asparaginase**

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10 Culture broth from the preceding example was centrifuged (20000 x g, 20 min) and the supernatants were carefully decanted from the precipitates. The combined supernatants were filtered through a Seitz EKS plate in order to remove the rest of the Asperaillus host cells. The EKS filtrate was transferred to 10 mM Tris/HCl, pH 8 on a G25 sephadex column and applied to a Q sepharose HP column equilibrated in the same buffer. After washing the Q sepha-15 rose HP column extensively with the equilibration buffer, the asparaginase was eluted with a linear NaCl gradient (0 --> 0.5M) in the same buffer. Fractions from the column were analysed for asparaginase activity (using the pH 6.0 Universal buffer) and fractions with activity were pooled. Ammonium sulfate was added to the pool to 2.0M final concentration and the pool was applied to a Phenyl Toyopearl S column equilibrated in 20 mM succinic acid, 2.0M (NH<sub>4</sub>)<sub>2</sub>SO<sub>4</sub>, 20 pH 6.0. After washing the Phenyl column extensively with the equilibration buffer, the enzyme was eluted with a linear (NH<sub>4</sub>)<sub>2</sub>SO<sub>4</sub> gradient (2.0 --> 0M) in the same buffer. Fractions from the column were again analysed for asparaginase activity and active fractions were further analysed by SDS-PAGE. Fractions, which was judged only to contain the asparaginase, were pooled as the purified preparation and was used for further characterization. The purified as-25 paraginase was heterogeneously glycosylated judged from the coomassie stained SDS-PAGE gel and in addition N-terminal sequencing of the preparation revealed that the preparation contained different asparaginase forms, as four different N-termini were found starting at amino acids A<sub>27</sub>, S<sub>30</sub>, G<sub>75</sub> and A<sub>80</sub> respectively of SEQ ID NO: 2. However, the N-terminal sequencing also indicated that the purified preparation was relatively pure as no other N-terminal se-30 quences were found by the analysis.

## **Example 3: Properties of asparaginase**

The purified asparaginase from the preceding example was used for characterization.

Asparaginase assay

A coupled enzyme assay was used. Asparaginase was incubated with asparagine and the liberated ammonia was determined with an Ammonia kit from Boehringer Mannheim

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(cat. no. 1 112 732) based on glutamate dehydrogenase and NADH oxidation to NAD $^+$  (can be measured as a decrease in A<sub>376</sub>). Hence the decrease in absorbance at 375 nm was taken as a measure of asparaginase activity.

Asparagine substrate :	10mg/ml L-asparagine (Sigma A-7094) was dissolved in Universal buffers and pH was adjusted to the indicated pH-values with HCl or NaOH.	
Temperature :	controlled	
Universal buffers :	100 mM succinic acid, 100 mM HEPES, 100 mM CHES, 100 mM CABS, 1 mM CaCl $_2$ , 150 mM KCl, 0.01% Triton X-100 adjusted to pH-values 2.0, 3.0, 4.0, 5.0, 6.0, 7.0, 8.0, 9.0, 10.0, 11.0 and 12.0 with HCl or NaOH.	
Stop reagent :	500 mM TCA (Trichloroacetic acid).	
Assay buffer :	1.0M KH₂PO₄/NaOH, pH 7.5.	
Ammonia reagent A :	1 NADH tablet + 1.0 ml Bottle 1 (contain 2-oxoglutarate (second substrate) and buffer) + 2.0 ml Assay buffer.	
Ammonia reagent B :	40 micro-l Bottle 3 (contain glutamate dehydrogenase) + 1460 micro-l Assay buffer.	

450 micro-I asparagine substrate was placed on ice in an Eppendorf tube. 50 micro-I asparaginase sample (diluted in 0.01% Triton X-100) was added. The assay was initiated by transferring the Eppendorf tube to an Eppendorf thermomixer, which was set to the assay temperature. The tube was incubated for 15 minutes on the Eppendorf thermomixer at its highest shaking rate (1400 rpm). The incubation was stopped by transferring the tube back to the ice bath and adding 500 micro-I Stop reagent. The tube was vortexed and centrifuged shortly in an icecold centrifuge to precipitate the proteins in the tube. The amount of ammonia liberated by the enzyme was measured by the following procedure: 20 micro-I supernatant was transferred to a microtiter plate, 200 micro-I Ammonia reagent A was added and A<sub>375</sub> was read (A<sub>375</sub>(initial)). Then 50 micro-I Ammonia reagent B was added and after 10 minutes at room temperature the plate was read again (A<sub>375</sub>(final)). A<sub>375</sub>(initial) – A<sub>375</sub>(final) was a measure of asparaginase activity. A buffer blind was included in the assay (instead of enzyme) and the decrease in A<sub>375</sub> in the buffer blind was subtracted from the enzyme samples.

#### pH-activity, pH-stability, and temperature-activity of asparaginase

The above asparaginase assay was used for obtaining the pH-activity profile, the pH-20 stability profile as well as the temperature-activity profile at pH 7.0. For the pH-stability profile the asparaginase was diluted 7x in the Universal buffers and incubated for 2 hours at 37°C.

After incubation the asparaginase samples were transferred to neutral pH, before assay for residual activity, by dilution in the pH 7 Universal buffer.

The results for the: pH-activity profile at  $37^{\circ}$ C were as follows, relative to the residual activity at after 2 hours at pH 7.0 and  $5^{\circ}$ C:

рН	Asparaginase
2	0.00
3	0.01
4	0.10
5	0.53
6	0.95
7	1.00
8	0.66
9	0.22
10	0.08
11	0.00

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The results for the pH-stability profile (residual activity after 2 hours at 37°C) were as follows:

рН	Asparaginase
2.0	0.00
3.0	0.00
4.0	1.06
5.0	1.08
6.0	1.09
7.0	1.09
8.0	0.92
9.0	0.00
10.0	0.00
11.0	0.00
12.0	0.00
	1.00

The results for the temperature activity profile (at pH 7.0) were as follows:

Temp (°C)	Asparaginase
15	0.24
25	0.39
37	0.60
50	0.81
60	1.00
70	0.18

#### Other characteristics

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The relative molecular weight as determined by SDS-PAGE was seen as a broad band (a smear) at  $M_r$  = 40-65 kDa.

N-terminal sequencing showed four different terminals, corresponding to residues 27-5 37, 30-40, 75-85 and 80-91 of SEQ ID NO: 2, respectively.

#### Example 3: Cloning of asparaginase from Penicillium citrinum

Penicillium citrinum was grown in MEX-1 medium (Medium B in WO 98/38288) in flasks shaken at 150RPM at 26°C for 3 and 4 days. Mycelium was harvested, a cDNA library constructed, and cDNAs encoding secreted peptides were selected and sequenced by the methods described in WO 03/044049. Comparison to known sequences by methods described in WO 03/044049 indicated that Penicillium sequence ZY132299 encoded an asparaginase. The complete sequence of the corresponding cDNA was determined and is presented as SEQ ID NO: 11, and the peptide translated from this sequence is presented as SEQ ID NO: 12.

#### 15 Example 4: Effect of asparaginase on acrylamide content in potato chips

Asparaginase from *A. oryzae* having the amino acid sequence shown in SEQ ID NO: 2 was prepared and purified as in Examples 1-2 and added at various dosages to potato chips made from 40 g of water, 52.2 g of dehydrated potato flakes, 5.8 g of potato starch and 2 g of salt.

The flour and dry ingredients were mixed for 30 sec. The salt and enzyme were dissolved in the water, and the solution was adjusted to 30°C The solution was added to the flour. The dough was further mixed for 15 min. The mixed dough was placed in a closed plastic bag and allowed to rest for 15 min at room temperature.

The dough was then initially compressed for 60 sec in a dough press.

The dough was sheeted and folded in a noodle roller machine until an approx. 5-10 mm dough is obtained. The dough was then rolled around a rolling pin and allowed to rest for

30 min in a plastic bag at room temperature. The dough was sheeted further to a final sheet thickness of approx 1.2 mm.

The sheet was cut into squares of approx 3 x 5 cm.

The sheets were placed in a frying basket, placed in an oil bath and fried for 45 sec at 180° C. The noodle basket was held at a 45° angle until the oil stopped dripping. The products were removed from the basket and left to cool on dry absorbent paper.

The potato chips were homogenized and analyzed for acrylamide. The results were as follows:

Asparaginase dosage	Acrylamide	
U/kg potato dry matter	Micro-g per kg	
0	5,200	
100	4,600	
500	3,100	
1000	1,200	
2000	150	

The results demonstrate that the asparaginase treatment is effective to reduce the acrylamide content in potato chips, that the acrylamide reduction is clearly dosage dependent, and that the acrylamide content can be reduced to a very low level.

## Example 5: Effect of various enzymes on acrylamide content in potato chips

Potato chips were made as follows with addition of enzyme systems which are capa-15 ble of reacting on asparagine, as indicated below.

#### Recipe:

Tap water	40 g
Potato flakes dehydrated	52.2 g
Potato starch	5.8 g
Salt	2 g

### Dough Procedure:

The potato flakes and potato starch are mixed for 30 sec in a mixer at speed 5. Salt and enzyme are dissolved in the water. The solution is adjusted to 30°C +/- 1°C. Stop mixer, 20 add all of the salt/enzyme solution to flour. The dough is further mixed for 15 min.

Place mixed dough in plastic bag, close bag and allow the dough to rest for 15 min at room temperature.

The dough is then initially compressed for 60 sec in a dough press.

The dough is sheeted and folded in a noodle roller machine until an approx. 5-10 mm dough is obtained. The dough is then rolled around a rolling pin and the dough is allowed to rest for 30 min in a plastic bag at room temperature. The dough is sheeted further to a final sheet thickness of approx 1.2 mm.

Cut the sheet into squares of approx 3 x 5 cm.

Sheets are placed in a frying basket, placed in the oil bath and fried for 60 sec at 180°C. Hold the noodle basket at a 45° angle and let the product drain until oil stops dripping. Remove the products from the basket and leave them to cool on dry absorbent paper.

The results from acrylamide analysis were as follows:

Enzyme	Enzyme dosage per kg of potato dry matter	Acrylamide Micro-g per kg
None (control)	0	4,100
Asparaginase from <i>Erwinia Chrysanthemi</i> A-2925	1000 U/kg	150
Glutaminase (product of Daiwa)	50 mg enzyme pro- tein/kg	1,800
Amino acid oxidase from <i>Trichoderma</i> harzianum described in WO 9425574.	50 mg enzyme pro- tein/kg	1,300
Laccase from Myceliophthora thermophila + peroxidase from Coprinus	5000 LAMU/kg + 75 mg enzyme protein/kg	2,000

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The results demonstrate that all the tested enzyme systems are effective in reducing the acrylamide content of potato chips.

# PCT

# Original (for SUBMISSION) - printed on 10.10.2003 09:39:26 AM

0-1	Form - PCT/RO/134 (EASY) Indications Relating to Deposited Microorganism(s) or Other Biological Material (PCT Rule 13bis)	
0-1-1	Prepared using	PCT-EASY Version 2.92
		(updated 01.07.2003)
0-2	International Application No.	
0-3	Applicant's or agent's file reference	10347-WO
1	The indications made below relate to the deposited microorganism(s) or other biological material referred to in the description on:	·
1-1	page	4
1-2	line	5-7
1-3	Identification of Deposit	
1-3-1	Name of depositary institution	DSMZ-Deutsche Sammlung von
		Mikroorganismen und Zellkulturen GmbH
1-3-2	Address of depositary institution	Mascheroder Weg 1b, D-38124
		Braunschweig, Germany
1-3-3	Date of deposit	06 October 2003 (06.10.2003)
1-3-4	Accession Number	DSMZ 15960
1-4	Additional Indications	NONE
1-5	Designated States for Which Indications are Made	all designated States
1-6	Separate Furnishing of Indications	NONE
	These indications will be submitted to the International Bureau later	

# FOR RECEIVING OFFICE USE ONLY

0-4	This form was received with the international application: (yes or no)	YE5
0-4-1	Authorized officer	The state of the s

# FOR INTERNATIONAL BUREAU USE ONLY

	This form was received by the	
	international Bureau on:	
0-5-1	Authorized officer	
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# PCT/DK2003/000684

# BUDAPEST TREATY ON THE INTERNATIONAL RECOGNITION OF THE DEPOSIT OF MICROORGANISMS FOR THE PURPOSES OF PATENT PROCEDURE



#### INTERNATIONAL FORM

Novozymes A/S Krogshojvej 36 DK-2880 Bagsvaerd

VIABILITY STATEMENT issued pursuant to Rule 10.2 by the INTERNATIONAL DEPOSITARY AUTHORITY identified at the bottom of this page

1. DEPOSITOR		IL IDENTIFICATION OF THE MICROORGANISM
Name: Address:	Novozymes A/S Krogshojvej 36 DK-2880 Bagsvaerd	Accession number given by the INTERNATIONAL DEPOSITARY AUTHORITY:  DSM 15960  Date of the deposit or the transfer*:  2003-10-06
III. VIABII	JTY STATEMENT	
On that dat	ty of the microorganism identified under II above was tested on te, the said microorganism was	2003-10-06
	)' no longer viable  TIONS UNDER WHICH THE VIABILITY TEST HAS BEEN PER	· FORMED <sup>4</sup>
V. INTERN	NATIONAL DEPOSITARY AUTHORITY	
Name: Address:	DSMZ-DEUTSCHE SAMMLUNG VON MIKROORGANISMEN UND ZELLKULTUREN GmbH Mascheroder Weg 1b D-38124 Braunschweig	Signature(s) of person(s) having the power to represent the International Depositary Authority or of authorized official(s):

Indicate the date of original deposit or, where a new deposit or a transfer has been made, the most recent relevant date (date of the new deposit or date Indicate the date of original deposit of, where a first deposit of the transfer).

In the cases referred to in Rule 10.2(a) (ii) and (iii), refer to the most recent viability test. Mark with a cross the applicable box.

Fill in if the information has been requested and if the results of the test were negative.

Form DSMZ-BP/9 (sole page) 12/2001

## PCT/DK2003/000684

#### BUDAPEST TREATY ON THE INTERNATIONAL RECOGNITION OF THE DEPOSIT OF MICROORGANISMS FOR THE PURPOSES OF PATENT PROCEDURE



#### INTERNATIONAL FORM

Novozymes A/S Krogshojvej 36 DK-2880 Bagsvaerd

RECEIPT IN THE CASE OF AN ORIGINAL DEPOSIT issued pursuant to Rule 7.1 by the INTERNATIONAL DEPOSITARY AUTHORITY identified at the bottom of this page

L IDENTIFICATION OF THE MICROORGANISM				
ĺ	on reference given by the DEPOSITOR: NO49697	Accession number given by the INTERNATIONAL DEPOSITARY AUTHORITY:  DSM 15960		
II. SCIENT	TIFIC DESCRIPTION AND/OR PROPOSED TAXONOMIC DESIG	NATION		
	The microorganism identified under L above was accompanied by:  ( ) a scientific description ( X) a proposed taxonomic designation  (Mark with a cross where applicable).			
III. RECEIPT AND ACCEPTANCE  This International Depositary Authority accepts the microorganism identified under I. above, which was received by it on 2003-10-06 (Date of the original deposit).				
IV. RECEIF	IV. RECEIPT OF REQUEST FOR CONVERSION			
The microorganism identified under I above was received by this International Depositary Authority on and a request to convert the original deposit to a deposit under the Budapest Treaty was received by it on for conversion).  (date of receipt of request				
V. INTERNATIONAL DEPOSITARY AUTHORITY				
Name: Address:	DSMZ-DEUTSCHE SAMMLUNG VON MIKROORGANISMEN UND ZELLKULTUREN GmbH Mascheroder Weg 1b D-38124 Braunschweig	Signature(s) of person(s) having the power to represent the International Depositary Authority or of authorized official(s):  Date: 2003-10-13		

Where Rule 6.4 (d) applies, such date is the date on which the status of international depositary authority was acquired. Form DSMZ-BP/4 (sole page) 12/2001

#### **CLAIMS**

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1. A method of preparing a heat-treated product, comprising the sequential steps of:

- a) providing a raw material which comprises carbohydrate, protein and water
- b) treating the raw material with an enzyme capable of reacting on asparagine or glutamine (optionally substituted) as a substrate, a laccase or a peroxidase, and
  - c) heat treating to reach a final water content below 35 % by weight.
- 2. The method of the preceding claim wherein the enzyme capable of reacting on asparagine or glutamine (optionally substituted) as a substrate is an asparaginase, a glutaminase, an L-amino acid oxidase, a glycosylasparaginase, a glycoamidase (peptide N-glycosidase) or 10 a peptidoglutaminase.
  - 3. The method of the preceding claim wherein the asparaginase has an amino acid sequence which is at least 90 % identical to SEQ ID NO: 2 (optionally truncated to residues 27-378, 30-378, 75-378 or 80-378), 4, 6, 8, 10, 12 or 13.
- 4. The method of any preceding claim which further comprises treating the raw material with an oxidoreductase capable of reacting with a reducing sugar as a substrate.
  - 5. The method of the preceding claim wherein the oxidoreductase capable of reacting with a reducing sugar as a substrate is a glucose oxidase, a pyranose oxidase, a hexose oxidase, a galactose oxidase (EC 1.1.3.9) or a carbohydrate oxidase which has a higher activity on maltose than on glucose.
- 20 6. The method of any preceding claim wherein the raw material is in the form of a dough and the enzyme treatment comprises mixing the enzyme into the dough and optionally holding.
  - 7. The method of any preceding claim wherein the raw material comprises intact vegetable pieces and the enzyme treatment comprises immersing the potato pieces in an aqueous solution of the enzyme.
- 25 8. The method of any preceding claim wherein the raw material comprises a potato product.

9. A polypeptide having asparaginase activity and having an amino acid sequence which is at least 90 % identical with SEQ ID NO: 2 (optionally truncated to residues 27-378, 30-378, 75-378 or 80-378) or SEQ ID NO: 12.

- 10. A polynucleotide encoding the polypeptide of the preceding claim.
- 5 11. A polynucleotide which encodes an asparaginase and which comprises a nucleotide sequence which is at least 90 % identical to the coding sequences of SEQ ID NO: 1 or 11.

# 10347-WO-ST25 SEQUENCE LISTING

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210 215 220 Thr Phe Lys Ala Val Glu Met Gly Tyr Leu Gly Ala Ile Ile Ser Asn 225 230 235 Thr Pro Phe Phe Tyr Tyr Pro Ala Val Gln Pro Ser Gly Lys Thr Thr 245 250 255 Val Asp Val Ser Asn Val Thr Ser Ile Pro Arg Val Asp Ile Leu Tyr 260 265 270 Ser Phe Gln Asp Met Thr Asn Asp Thr Leu Tyr Ser Ser Ile Glu Asn 275 280 285 Gly Ala Lys Gly Val Val Ile Ala Gly Ser Gly Ala Gly Ser Val Asp 290 295 300 Thr Ala Phe Ser Thr Ala Ile Asp Asp Ile Ile Ser Asn Gln Gly Val 305 310 315 Pro Ile Val Gln Ser Thr Arg Thr Gly Asn Gly Glu Val Pro Tyr Ser 325 330 335 Ala Glu Gly Gly Ile Ser Ser Gly Phe Leu Asn Pro Ala Lys Ser Arg 340 345 Ile Leu Leu Gly Leu Leu Leu Ala Gln Gly Gly Lys Ġly Thr Glu Glu 355 360 365 Ile Arg Ala Val Phe Gly Lys Val Ala Val 370 <210> 1330 DNA Aspergillus fumigatus <220> <221> CDS (93)..(978) <220> <221> <222> CDS (1056)..(1291)

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														tac Tyr		833
									Phe					gtc Val		881
									<b>PA</b> (	.⊷ ∧						

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Ser Thr Tyr Val Phe Thr Asn Ser His Gly Leu Asn Phe Thr Gln Met 35

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Ala Gly Ser Ser Asn Asp Asn Thr Ala Thr Thr Gly Tyr Thr Ala Gly 70 75 80

Ala Ile Gly Ile Gln Gln Leu Met Asp Ala Val Pro Glu Met Leu Asp 85 90 95

Val Ala Asn Val Ala Gly Ile Gln Val Ala Asn Val Gly Ser Pro Asp Page 9

<sup>&</sup>lt;211> 374

<sup>&</sup>lt;212> PRT

<sup>&</sup>lt;213> Aspergillus fumigatus

10347-WO-ST25 105

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370

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ttc Phe 1 5																164
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ttc (	gcg Ala	act Thr 55	ggt Gly	ggt Gly	acc Thr	atc Ile	gct Ala 60	ggt Gly	tct Ser	gct Ala	ggt Gly	tct ser 65	gcc Ala	gat Asp	cag Gln	308
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cac His	gcc Ala	aat Asn 215	gct Ala	gtc Val	cag Gln	act Thr	ttc Phe 220	att Ile	gcc Ala	gaa Glu	gat Asp	caa G1n 225	ggt Gly	tat Tyr	ctt Leu	788
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<sup>&</sup>lt;210> 8

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Asn Ile Thr Ile Phe Ala Thr Gly Gly Thr Ile Ala Gly Ser Ala Gly 50 60

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<sup>&</sup>lt;212> PRT <213> Fusarium graminearum

<sup>&</sup>lt;400> 8

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#### 10347-WO-ST25

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									•							
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1470

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Fusarium graminearum <213>

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Val Ser Val Trp Gly Ser Pro Val Leu Asp Leu His Val Gln Pro His 65 70 80

Phe Ser Val Gln Gln Lys Ala Pro Ile Gln Thr Gly Ile Pro Phe Glu 85 90 95

Ile Ser Thr Thr Ser Gly Phe Asn Cys Phe Asn Pro Asn Leu Pro Asn 100 105 110

Val Thr Ile Tyr Ala Thr Gly Gly Thr Ile Ala Gly Ser Ala Ser Ser 115 120 125

Ala Asp Gln Thr Thr Gly Tyr Arg Ser Ala Ala Leu Gly Val Asp Ser 130 140

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Val Gln Phe Ala Asn Thr Asp Ser Ile Asp Met Ser Ser Ala Met Leu 165 170 175

Arg Thr Leu Ala Lys Gln Ile Gln Asn Asp Leu Asp Ser Pro Phe Thr 180 185 190

Gln Gly Ala Val Val Thr His Gly Thr Asp Thr Leu Asp Glu Ser Ala 195 200 205

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Phe Phe Leu Asp Leu Thr Ile Gln Ser Asp Lys Pro Val Val Val Thr 210 220

Gly Ser Met Arg Pro Ala Thr Ala Ile Ser Ala Asp Gly Pro Met Asn 225 230 235 240

Leu Leu Ser Ser Val Thr Leu Ala Ala Ala Ala Ser Ala Arg Gly Arg 245 250 255

Gly Val Met Ile Ala Met Asn Asp Arg Ile Gly Ser Ala Arg Phe Thr 260 265 270

Thr Lys Val Asn Ala Asn His Leu Asp Ala Phe Gln Ala Pro Asp Ser 275 280 285

Gly Met Leu Gly Thr Phe Val Asn Val Gln Pro Val Phe Phe Tyr Pro 290 295 300

Pro Ser Arg Pro Leu Gly His Arg His Phe Asp Leu Arg Pro Ile Thr 305 310 315 320

Asn Asn Gly Arg Arg Phe Gly Arg Ser Thr Ala Pro Gly Ala Gly Ser 325 330 335

Ser Ala Leu Pro Gln Val Asp Val Leu Tyr Ala Tyr Gln Glu Leu Ser 340 345 350

Val Gly Met Phe Gln Ala Ala Ile Asp Leu Gly Ala Gln Gly Ile Val 355 360 365

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Arg Pro Glu Gly Gly Phe Val Gly Pro Cys Glu Ala Gly Ile Gly Ala 405 410 415

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Page 18

10347-WO-ST25 ccc tac ttc tat tat ccg gca gtc gag cca aac gcg aag cac gtt gtt Pro Tyr Phe Tyr Tyr Pro Ala Val Glu Pro Asn Ala Lys His Val Val 240 245 250	771
cat ctt gac gac gtg gat gcg atc ccc cgt gtg gat att ctc tac gct His Leu Asp Asp Val Asp Ala Ile Pro Arg Val Asp Ile Leu Tyr Ala 255 260 265	819
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aag ttt gag gat att cga act atc ttc gga aaa gct act gtt gcc Lys Phe Glu Asp Ile Arg Thr Ile Phe Gly Lys Ala Thr Val Ala 365 370 375	1152
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Asn Val Thr Leu Leu Ala Thr Gly Gly Thr Ile Ala Gly Thr Ser Asp 50 60	

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Asp Lys Thr Ala Thr Ala Gly Tyr Glu Ser Gly Ala Leu Gly Ile Asn 65 70 75 Lys Ile Leu Ser Gly Ile Pro Glu Val Tyr Asp Ile Ala Asn Val Asn 90 95 Ala Val Gln Phe Asp Asn Val Asn Ser Gly Asp Val Ser Xaa Ser Leu 100 105 Leu Leu Asn Met Thr His Thr Leu Gln Lys Thr Val Cys Asp Asp Pro 115 120 125 Thr Ile Ser Gly Ala Val Ile Thr His Gly Thr Asp Thr Leu Glu Glu 130 140 Ser Ala Phe Phe Ile Asp Ala Thr Val Asn Cys Gly Lys Pro Ile Val 145 150 160 Phe Val Gly Ser Met Arg Pro Ser Thr Ala Ile Ser Ala Asp Gly Pro 165 170 175Met Asn Leu Eu Gln Gly Val Thr Val Ala Ala Asp Lys Gln Ala Lys 180 185 190 Asn Arg Gly Ala Leu Val Val Leu Asn Asp Arg Ile Val Ser Ala Phe 195 200 205 Phe Ala Thr Lys Thr Asn Ala Asn Thr Met Asp Thr Phe Lys Ala Tyr 210 215 220 Glu Gln Gly Ser Leu Gly Met Ile Val Ser Asn Lys Pro Tyr Phe Tyr 225 230 235 240 Tyr Pro Ala Val Glu Pro Asn Ala Lys His Val Val His Leu Asp Asp 245 250 255 Val Asp Ala Ile Pro Arg Val Asp Ile Leu Tyr Ala Tyr Glu Asp Met 260 270 His Ser Asp Ser Leu His Ser Ala Ile Lys Asn Gly Ala Lys Gly Ile 275 280 285 Val Val Ala Gly Glu Gly Ala Gly Gly Ile Ser Thr Asp Phe Ser Asp 290 295 300 Thr Ile Asp Glu Ile Ala Ser Lys His Gln Ile Pro Ile Ile Leu Ser 305 310 315 His Arg Thr Val Asn Gly Glu Val Pro Thr Ala Asp Ile Thr Gly Asp 325 330 335

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Ser Ala Lys Thr Arg Ile Ala Ser Gly Met Tyr Asn Pro Gln Gln Ala 340 345 350

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Saccharomyces cerevisiae

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Pro Ser Ile Lys Ile Phe Gly Thr Gly Gly Thr Ile Ala Ser Lys Gly 35 40

Ser Thr Ser Ala Thr Thr Ala Gly Tyr Ser Val Gly Leu Thr Val Asn 50 60

Asp Leu Ile Glu Ala Val Pro Ser Leu Ala Glu Lys Ala Asn Leu Asp 65 75 80

Tyr Leu Gln Val Ser Asn Val Gly Ser Asn Ser Leu Asn Tyr Thr His
85 90 95

Leu Ile Pro Leu Tyr His Gly Ile Ser Glu Ala Leu Ala Ser Asp Asp 100 105

Tyr Ala Gly Ala Val Val Thr His Gly Thr Asp Thr Met Glu Glu Thr 115 120 125

Ala Phe Phe Leu Asp Leu Thr Ile Asn Ser Glu Lys Pro Val Cys Ile 130 140

Ala Gly Ala Met Arg Pro Ala Thr Ala Thr Ser Ala Asp Gly Pro Met 145 150 155 160

Asn Leu Tyr Gln Ala Val Ser Ile Ala Ala Ser Glu Lys Ser Leu Gly 165 170 175

Arg Gly Thr Met Ile Thr Leu Asn Asp Arg Ile Ala Ser Gly Phe Trp 180 185

Thr Thr Lys Met Asn Ala Asn Ser Leu Asp Thr Phe Arg Ala Asp Glu 195 200 205 Gln Gly Tyr Leu Gly Tyr Phe Ser Asn Asp Asp Val Glu Phe Tyr Tyr 210 220 Pro Pro Val Lys Pro Asn Gly Trp Gln Phe Phe Asp Ile Ser Asn Leu 235 235 240 Thr Asp Pro Ser Glu Ile Pro Glu Val Ile Ile Leu Tyr Ser Tyr Gln 245 250 255 Gly Leu Asn Pro Glu Leu Ile Val Lys Ala Val Lys Asp Leu Gly Ala 260 265 270 Lys Gly Ile Val Leu Ala Gly Ser Gly Ala Gly Ser Trp Thr Ala Thr 275 280 285 Gly Ser Ile Val Asn Glu Gln Leu Tyr Glu Glu Tyr Gly Ile Pro Ile 290 295 300 Val His Ser Arg Arg Thr Ala Asp Gly Thr Val Pro Pro Asp Asp Ala 305 310 315 Pro Glu Tyr Ala Ile Gly Ser Gly Tyr Leu Asn Pro Gln Lys Ser Arg 325 330 335 Ile Leu Leu Gln Leu Cys Leu Tyr Ser Gly Tyr Gly Met Asp Gln Ile 340 345 350 Arg Ser Val Phe Ser Gly Val Tyr Gly Gly 355 360 <210> <211> 30 <212> DNA Artificial <220> Primer AOASP7 <223> <400> 14 30 caaggatcca gcagtatggg tgtcaatttc <210> 15 28 <211> <212> DNA Artificial <220> Primer AoASP8 <223> <400> 15

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28

Internatic pplication No PCT/DK 03/00684

A. CLASSIFICATION OF SUBJECT MATTER IPC 7 A23L1/03 A21D A23L1/105 A21D8/04 A23L1/217 C12N9/82 C12N15/52 According to International Patent Classification (IPC) or to both national classification and IPC **B. FIELDS SEARCHED** Minimum documentation searched (classification system followed by classification symbols) IPC 7 A23L A21D C12N Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched Electronic data base consulted during the international search (name of data base and, where practical, search terms used) EPO-Internal, WPI Data, PAJ, FSTA C. DOCUMENTS CONSIDERED TO BE RELEVANT Category ° Citation of document, with indication, where appropriate, of the relevant passages Relevant to claim No. χ WO 94/28729 A (NOVONORDISK AS : SI JOAN QI 1.4 - 6(DK)) 22 December 1994 (1994-12-22) claims 1,12,13,16,17 page 9, paragraph 1 X WO 94/28728 A (NOVONORDISK AS; SI JOAN QI 1,4-6(DK)) 22 December 1994 (1994-12-22) claims 1,5,11 page 8, paragraph 1 X US 2002/004085 A1 (OLSEN HANS SEJR ET AL) 1.6 - 810 January 2002 (2002-01-10) the whole document Further documents are listed in the continuation of box C. Patent family members are listed in annex. Special categories of cited documents: later document published after the International filing date or priority date and not in conflict with the application but 'A' document defining the general state of the art which is not considered to be of particular relevance cited to understand the principle or theory underlying the invention "E" earlier document but published on or after the international "X" document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to filing date \*L\* document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified) involve an inventive step when the document is taken alone "Y" document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art. O' document referring to an oral disclosure, use, exhibition or other means document published prior to the international filing date but later than the priority date claimed "&" document member of the same patent family Date of the actual completion of the international search Date of mailing of the international search report 23 January 2004 09/02/2004 Name and mailing address of the ISA Authorized officer European Palent Office, P.B. 5818 Patentlaan 2 NL – 2280 HV Rijswijk Tel. (+31–70) 340–2040, Tx. 31 651 epo nl, Fax: (+31–70) 340–3016 Vuillamy, V

Internati pplication No
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X	US 6 039 982 A (SI JOAN QI ET AL) 21 March 2000 (2000-03-21) column 4, line 24 - line 39 column 6, paragraph 2 - paragraph '0003! claims	1,2,4-6
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		PC1/DK 03/00684
C.(Continua Category °	ation) DOCUMENTS CONSIDERED TO BE RELEVANT  Citation of document, with indication, where appropriate, of the relevant passages	Ind.
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A	WO 02/39828 A (DANISCO ;SOE JOERN BORCH (DK); PETERSEN LARS WEXOEE (US)) 23 May 2002 (2002-05-23) claims; example 11	1
A	K.W. KIM: "Asparaginase II of Saccharomyces cerevisiae" JOURNAL OF BIOLOGICAL CHEMISTRY, vol. 263, no. 24, 1988, pages 11948-11953, XP002266820 USA cited in the application the whole document	3
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Inter application No. PCT/DK 03/00684

Box I	Observations where certain claims were found unsearchable (Continuation of item 1 of first sheet)
This Inte	ernational Search Report has not been established in respect of certain claims under Article 17(2)(a) for the following reasons:
1.	Claims Nos.: because they relate to subject matter not required to be searched by this Authority, namely:
2.	Claims Nos.: because they relate to parts of the international Application that do not comply with the prescribed requirements to such an extent that no meaningful international Search can be carried out, specifically:
	Clalms Nos.: because they are dependent claims and are not drafted in accordance with the second and third sentences of Rule 6.4(a).
Box II	Observations where unity of invention is lacking (Continuation of item 2 of first sheet)
This Inter	rnational Searching Authority found multiple inventions in this international application, as follows:
1. X	As all required additional search fees were timely paid by the applicant, this International Search Report covers all searchable claims.
2	As all searchable claims could be searched without effort justifying an additional fee, this Authority did not invite payment of any additional fee.
3	As only some of the required additional search fees were timely paid by the applicant, this International Search Report covers only those claims for which fees were paid, specifically claims Nos.:
4. N	No required additional search fees were timely paid by the applicant. Consequently, this International Search Report is estricted to the invention first mentioned in the claims; it is covered by claims Nos.:
Remark o	The additional search fees were accompanied by the applicant's protest.  No protest accompanied the payment of additional search fees.

Intormation on patent family members

Internati pplication No
PCT/UK U3/00684

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